



City of Beaumont Public Health Department
Environmental Health Division
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MINIMUM REQUIREMENTS
FOR TEMPORARY FOOD ESTABLISHMENT – MAJOR POINTS

1. Food must be prepared on site or at a licensed establishment. No cooking at home except for non-potentially hazardous baked goods such as cakes and cookies.
2. Hot foods must be cooked to appropriate temperatures (see attached temperature handout – cooking to 165°F is safe for all foods). A metal stem thermometer ranging from 0°F - 220°F is needed to test temperatures.
3. Once cooked, hot food must be held at 140°F or hotter and cold foods must be held at 45°F or colder until handed to consumer.
4. Potable water source: enough for food preparation, cleaning / sanitizing of utensils and equipment, and for hand washing. (If hot water is not available from a tap, you may heat water on a stove).
5. Hand wash Station:
 - a. A cooler with a spigot at the bottom works well; water must be warm to hot
 - b. A bucket located under the spigot to catch the water
 - c. Hand soap
 - d. Paper towels
6. Ware washing Station:
 - a. Three (3) basins / buckets of sufficient size to wash any utensils / containers used in food preparation / delivery. Procedure is WASH, RINSE, SANITIZE. Please refer to "Chemical Sanitizing Procedure" handout, attached.
 - b. Dish detergent
 - c. Sanitizer is prepared by mixing one (1) teaspoon bleach per gallon of warm water
7. Covering and Flooring: Preparation and service areas should be covered to protect food from the elements, and floor should be concrete, wood, asphalt, or some other cleanable material.
8. Waste: All liquid and solid waste must be properly disposed of – not discharged onto the ground.
9. Everything must be in place by the "Set-Up Time" you specify on your application.